

Meet the Farmers: David Wengend

Wengend's Farm

Clyde N.Y.

Every Tuesday morning, David Wengend and his daughter are up long before the sun rises. Their driver comes at 4:30 am, and they spend the next 20 minutes or so loading the vehicle with the fresh produce they will sell at the Downtown Farmers Market. The ride from their Wayne County farm to Clinton Square in Downtown Syracuse takes about 45 minutes.



"We get on the road by 5 am, and we're here by ten to 6," says David, who bought the family farm in Clyde 18 years ago.

The Wengend Family has had a stand at the Downtown Farmers Market for the last ten years or so. Market-goers will find them along West Water Street, facing the fountain, every Tuesday from mid-July through the end of September.

"We really like the people and the customers," David says. Though he once brought his produce to three area Farmers Markets, the Downtown Farmers Market is now the only one on his list. The Wengend Family is very busy; farming is technically their third business! David also runs a leather shop and a nursery on his property in Clyde.



"We have four greenhouses that we sell flowers out of," he explains. "We sell flowers starting in the spring."

Though he doesn't bring the flowers to the Market, David says flowers and plants account for about 75 percent of his sales in Wayne County. He also brings the flowers to sell at produce auctions, not far from the farm.

At the Downtown Farmers Market, customers count on the Wengend Family for hot peppers and field tomatoes. They also rely on David for other fresh vegetables including cucumbers, pickles - which are canned and prepared by his daughter - beans, eggplant and potatoes, all grown on part of the family's 37 acres in Clyde.

David also makes sure to bring a couple of fruit selections for customers. "Usually peaches or cantaloupe," he says.



David and his family look forward to seeing their Downtown Farmers Market customers each week. Over the years, he has gotten to know many of them personally. He appreciates their faithfulness, and the way *they* appreciate the care his family takes in growing the produce.

"We try to minimize the sprays and the pesticides. We try not to use them more than we have to, and I think the people realize that," he explains.



Make sure to say hello to David and his family at the Downtown Farmers Market!